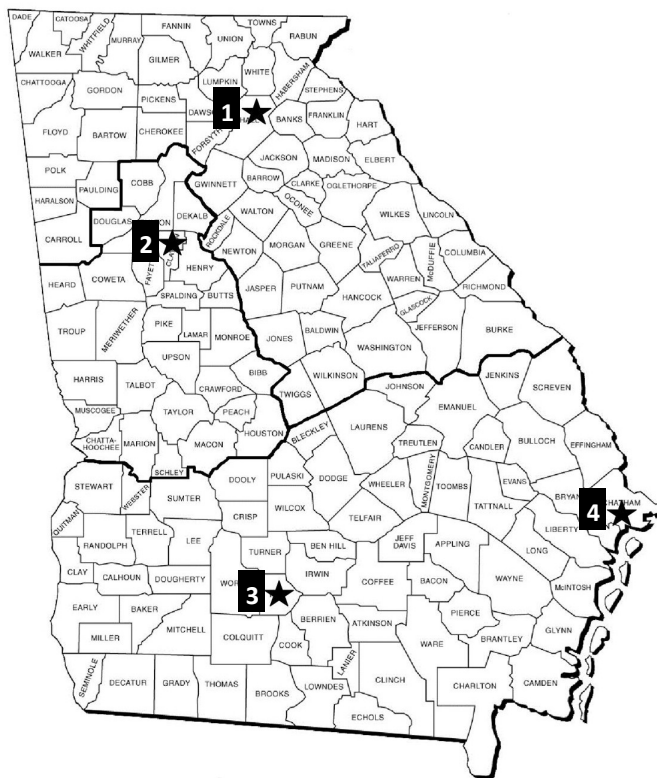


Cooking Temperature Chart

SAFE COOKING TEMPERATURES

as measured with a food thermometer

GROUND MEAT & MEAT MIXTURES		INTERNAL TEMPERATURE
Beef, Pork, Veal, Lamb		160 °F
Turkey, Chicken		165 °F
FRESH BEEF, PORK, VEAL & LAMB		145 °F
with a 3 minute rest time		
POULTRY		
Chicken & Turkey, Whole		165 °F
Poultry Parts		165 °F
Duck & Goose		165 °F
Stuffing (cooked alone or in-bird)		165 °F
HAM		
Fresh (raw)		160 °F
Pre-Cooked (to reheat)		140 °F
EGGS & EGG DISHES		
Eggs (immediate service)		145 °F
Egg Dishes		160 °F
SEAFOOD		
Fin Fish		145 °F
Shrimp, Lobster & Crabs	Flesh pearly & opaque	
Clams, Oysters & Mussels	Shells open during cooking	
Scallops	Milky white or opaque & firm	
LEFTOVERS & CASSEROLES		165 °F



Food Safety Field Forces

1—North District Office

Food Safety Division
Poultry Grading Office
1195 Jesse Jewell Pkwy
Gainesville, GA 30504
P: 770-535-5955
F: 770-531-6483

2—Metro District Office

Food Safety Division
Atlanta State
Farmers Market
16 Forest Pkwy Bldg 2 - 1
Forest Park, GA 30297
P: 404-363-7646
F: 404-362-2604

3—South District Office

Food Safety Division
3150 US Hwy 41 South
Tifton, GA 31794
P: 229-386-3489
F: 229-386-3365

4—Seafood Safety Office

Savannah State
Farmers Market
701 U.S. Hwy 80 West
Savannah, GA 31408
P: 912-963-2500
F: 912-966-7954

GEORGIA DEPARTMENT OF AGRICULTURE

Gary W. Black
Commissioner

Food Safety Division Field Forces



Food Safety Division
19 Martin Luther King Jr Dr SW
Room 306
Atlanta, GA 30334

Phone: 404-656-3627
Fax: 404-463-6428
www.agr.georgia.gov

Web Links:

FDA

Homepage: www.fda.gov
Recalls: www.fda.gov/safety/recalls



USDA

Homepage: www.usda.gov
Recalls: www.fsis.usda.gov/fsis_recalls



GEORGIA DEPARTMENT OF AGRICULTURE

Gary W. Black, Commissioner



Food Safety Division

The Georgia Department of Agriculture licenses and inspects food sales establishments in the state of Georgia. Food sales establishments include any establishment in the state that sells, manufactures, or stores food for consumption primarily off the premises. The food safety program is administered by the Food Safety Division, whose purpose is to ensure the safety of the food supply in Georgia. The Food Safety Division also checks scanners and tare weights to safeguard consumers from economic fraud.

The Food Safety Division consists of the **Administration Office** in Atlanta, **District Offices** (Gainesville, Forest Park, and Tifton), **Manufactured Foods Section**, **Seafood Safety Office**, **Dairy Section**, and **Poultry Grading Office**.

ADMINISTRATION OFFICE

The Administration office includes the Food Safety Division Director, Food Safety Managers, and support staff. Label reviews, blueprint reviews, and consumer complaints are handled through this office. The food safety managers support the field staff with law or regulation interpretations, and ensures due process in compliance through administrative orders, consent agreements, and hearings. Administration acts in conjunction with Federal and local agencies, industry associations, and food protection organizations in carrying out its mandated tasks.

DISTRICT OFFICES

The District offices consist of a District Supervisor and Secretary, whose primary functions are to support the field staff in their day-to-day activities. The field inspectors, or Compliance Specialists, conduct unannounced inspections of the establishments that the Food Safety Division has licensed. They obtain samples for lab analysis, investigate consumer complaints, and supervise the destruction of unwholesome food following truck wrecks, natural disasters, and fires.

MANUFACTURED FOODS SECTION

The Manufactured Foods Section consists of a Supervisor and Processing Specialists, who conduct unannounced inspections of processing plants within the state. The Processing Specialists have all received advanced training to ensure they can effectively inspect the various specialized processing operations that they will encounter in the field. In addition to their inspection duties, they obtain samples for lab analysis and investigate consumer complaints related to processing plants.

SEAFOOD SAFETY OFFICE

The Seafood Safety Office consists of a Program Manager who oversees standardization of Compliance Specialists to conduct National Shellfish Sanitation Program (NSSP) inspections. The Seafood Safety Office also reviews and approves Hazard Analysis and Critical Control Point (HACCP) plans for seafood operations in the state, as well as coordinating HACCP inspections for the FDA partnership.

DAIRY SECTION

The Dairy Section consists of a Program Manager, Dairy Rating Officer, and Compliance Specialists who conduct inspections of dairy farms, dairy plants, frozen dessert plants, milk haulers, and milk plants that fall under the Pasteurized Milk Ordinance (PMO). This includes out of state milk products shipped to Georgia. Samples from dairy farms and dairy processing plants are obtained and analyzed.

POULTRY GRADING OFFICE

The State-Federal Poultry and Egg Grading Service is provided through a Cooperative State Trust Fund Agreement between the Georgia Department of Agriculture and the United States Department of Agriculture, Agriculture Marketing Service. The grade of poultry and shell eggs is based on the official USDA Quality Standards. Through the Shell Egg Surveillance Program, the Food Safety Division monitors how these eggs are handled at packers and processors which are inspected on a quarterly basis.

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